

LANCASTER COUNTY FOOD SERVICE WORKER II

NATURE OF WORK

This is advanced food service work coordinating food service activities for large groups of people.

Work involves training subordinate food service personnel in appropriate food service and cleanup activities to ensure performance standards are met. Work also involves preparing and portioning foods and beverages for trayline service, monitoring food temperatures, and ensuring staff adherence to sanitation requirements. Supervision is received from a technical or administrative superior with work reviewed in the form of compliance with facility and state regulations and training/service results achieved.

EXAMPLES OF WORK PERFORMED

Train subordinate food service workers in food service activities, dishwashing procedures and proper methods of cleaning equipment per established procedures, timelines and sanitation requirements.

Prepare and pre-portion foods and beverages for serving on trayline and snack carts; ensure census counts are accurate and portion sizes are served appropriately.

Prepare service area for serving meals or snacks; serve foods and beverages according to menu, diet, food preferences, portion size and special instructions; monitor food and beverage temperatures and adjust service equipment to ensure proper temperature at service time.

DESIRABLE KNOWLEDGES, ABILITIES, AND SKILLS

Knowledge of trayline procedures used in serving meals to large groups of people.

Knowledge of the care and cleaning of kitchen utensils, appliances and equipment.

Knowledge of health, sanitary and safety practices involved in food preparation.

Knowledge of therapeutic diets and portion sizes.

Ability to train employees in food service activities.

Ability to operate a variety of food service utensils and preparation and service equipment.

Ability to perform heavy lifting.

Ability to prepare and serve a variety of foods and beverages according to dietary needs and restrictions.

Ability to understand and effectively carry out oral and written instructions.

Ability to establish and maintain effective working relationships with subordinate food service workers and to work productively to ensure meals are served in a timely manner.

DESIRABLE TRAINING AND EXPERIENCE

Graduation from a junior high school or equivalent plus experience in food service activities.

MINIMUM QUALIFICATIONS

Graduation from a junior high school or equivalent and some experience in food service activities or any equivalent combination of training and experience which provides the desirable knowledges, abilities and skills.

NECESSARY SPECIAL REQUIREMENT

Employees in this class working at Lancaster Manor must meet such physical and health requirements necessary for employment in a licensed nursing facility as required by the State of Nebraska.

Approved by: _____
Department Head

Personnel Director

Revised 5/00

PS4323